

# Bombay Chutney Recipe / Side dish for idly dosa



Bombay Chutney or Besan chutney is a very simple and quick to make chutney for idly and dosa. Did you get bored with usual coconut chutney or tomato chutney ? Try this easy chutney with the basic and available ingredients in your pantry. This is my mom's signature dish, she used to make this bombay chutney often as a side dish for idly, dosa, chapathi or poori. Bombay chutney is really delicious in taste and smells so good with fennel seed flavoring. Try this bombay chutney recipe at home and enjoy with idly and dosa.

# How to make bombay chutney at home

## Ingredients for Bombay Chutney Recipe

Preparation Time: 10 mins    Cooking Time: 20 mins    Serves: 4

- Handful of Fried bengal Gram (Pottukadalai), about 1/3 cup
  - 1 Big Onion, Sliced
  - 3 Small Tomatoes, Chopped
    - 1 Red Chilly
  - 1/2 Tsp of Sombhu (Fennel seeds)
    - 5 Curry Leaves
    - 1 Green Chilly
- 3 Garlic Cloves + 1/2" Inch Ginger, made into paste with mortar and pestle
  - 1/2 Tsp of Turmeric Powder
  - 2 Tsp of Coriander Powder
  - 1 Tsp of Red Chilly Powder
  - 1/4 Tsp of Garam Masala
    - Pinch of Asafoetida
    - Salt to taste

## Method for Bombay Chutney Recipe

- In a mixie, grind fried bengal gram to a fine powder. Add enough water about 1.5 cups to it and make a batter. Keep it aside.
- Heat a pan with oil, when it is hot, add mustard seeds, urad dal, red chilly, fennel seeds and curry leaves. After it pops up, add asafoetida, onion, green chilly, saute it for few mins until it turns golden brown.
  - Add ginger garlic paste, fry until the raw smell vanishes. Add tomatoes, fry until it turns mushy.
  - Add turmeric powder, coriander powder, red chilly powder and garam masala, fry for few secs.
- Add 1.5 cups of water, bring them to boil. When it starts boiling, add the roasted gram batter, mix well. Cook it until it turns thick and raw smell goes off. Add coriander leaves and turn off the flame.
  - Serve bombay chutney with hot idly, dosa, chapathi or poori.

### Tips

- Chutney will turn thick after it cools down so don't cook the chutney for long time.
- If your chutney turns thick, add little water and heat it for mins.
  - You can use besan flour in place of fried gram flour.
  - You can skip garam masala, if you dont like.

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# Besan Chutney

Tags: Bombay chutney, bombay chutney recipe, how to make bombay chutney at home, prepare bombay chutney, instant sambar, chutney recipe for idly and dosa, besan chuntney, kadalaimavu curry, healthy alternative to poori masala, besan subzi.